

CHICKEN NOODLE SOUP

Ingredients:

- 2 boneless skinless chicken breast (or use a pre-cooked rotisserie chicken and peel and shred chicken from carcass)
- 4 cups Chicken Broth
- 2 cups water (may need to add more)
- 10-12 oz Frozen mixed vegetables
- 2 Stalks Celery (diced into bite size pieces)
- ½ Onion (diced)
- 1 tsp Thyme
- 1 Bay Leaf
- 1 tsp Garlic Salt
- 1 tsp Garlic power
- 1 tsp onion powder
- 1 tsp Salt
- 1 tsp Pepper
- 1 tsp Tony's Cajun seasoning (optional)
- 2 cups Egg noodles
- 2 tbs butter



Instructions on page 2:

Instructions:

1. Melt butter in stock pot.
2. Add in the onion and celery.
3. Sauté for 3-5 minutes until the vegetables are soft.
4. Add the chicken and the chicken broth to the stock pot.
5. Stir in the seasonings (thyme, bay leaf, garlic salt, salt and pepper).
6. Bring the soup to a boil. Cover and reduce the heat to medium low and cook until the chicken is cooked through (reaches an internal temperature of 165 degrees F). This cooking time will vary based on if you use frozen chicken or fresh chicken and based on the chicken size. This generally takes 15-20 minutes for the chicken to cook. (Skip this step if using a precooked rotisserie chicken).
7. Remove chicken and shred. (Skip if using a rotisserie chicken).
- 8.
9. Return the shredded chicken back to the stock pot. And add frozen vegetables and simmer for 10 minutes.
10. Add in the uncooked egg noodles. Cook until noodles are tender. Add additional seasonings as needed for preferred taste. Remove the bay leaf, serve warm and enjoy!